

# ARE YOU GIVING YOUR CHILD THE FOOD HE NEEDS?

## Ten Requirements of Rational Dietary for Children.

The twelfth article in The Tribune's series of lessons on Mothercraft.

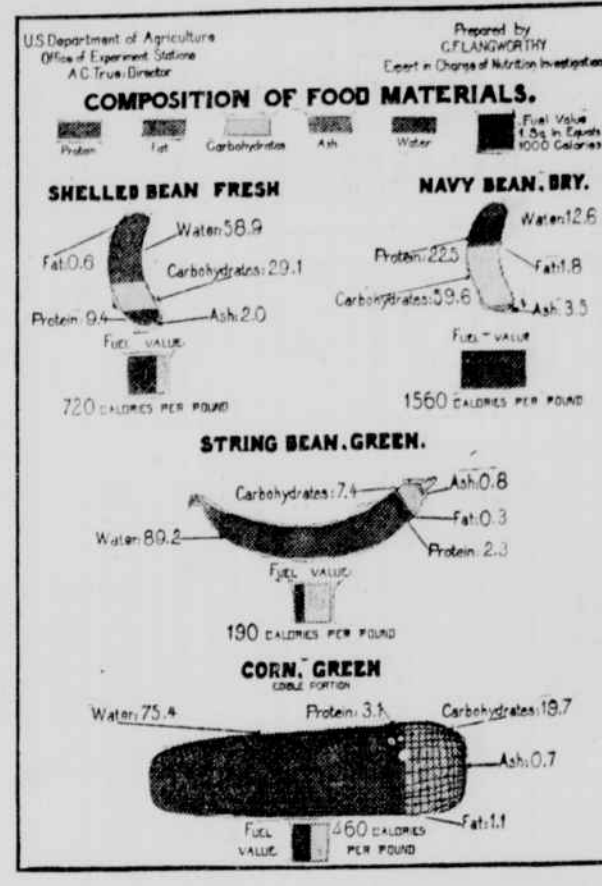
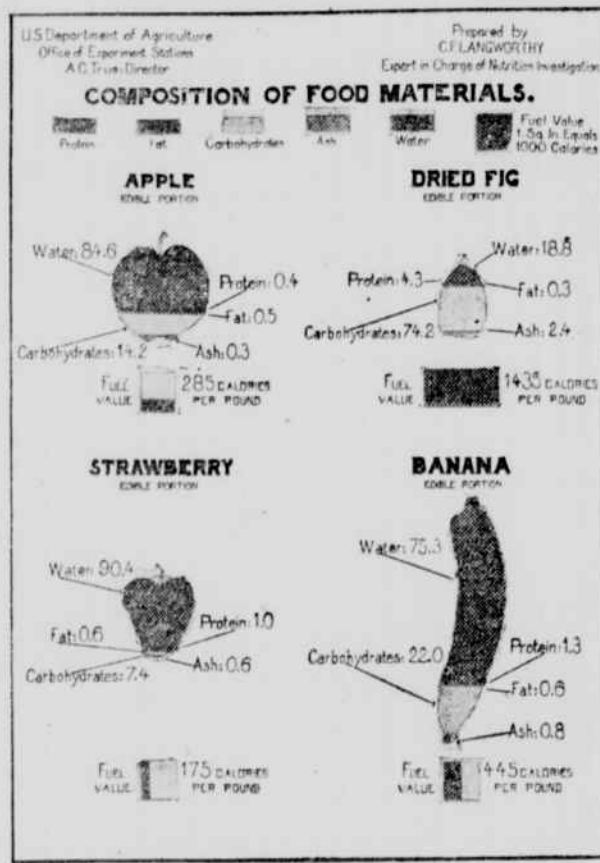
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A RATIONAL dietary for children should meet the following requirements:

1. Total calories per day, computed for the age, weight (normal); modified by the activity, season, health, of the individual child.
2. Balance of protein, fat, carbohydrate: Protein, 10-15 per cent. Fat, 30-35 per cent. Carbohydrate, 55-60 per cent.
3. Purin-free or low in purins.
4. Minerals supplied, especially lime, phosphorus, iron, soda, potash.
5. Vitamins supplied by some uncooked foods.
6. Laxatives furnished by cellulose, water, oils, sugars.
7. Hard foods, requiring gnawing and chewing.
8. No irritants or artificial stimulants, e. g., pepper, mustard, vinegar, condiments, alcohol, beer, tea, coffee.
9. Combinations of food carefully arranged:
  - a. Alkaline balance.
  - b. Milk not served with acids, as tomatoes, oranges, apples, apricots, peaches, lemon juice.
10. Cooking:
  - a. Agreeable proportion of liquids and solids.
  - b. Flavors combined that taste well together.
  - c. Variety slight at one meal (three to six items); wide range from day to day.
  - d. Cooking:



## How to Compute a Balanced Ration for an Individual.

- day, as follows:
- a. Take the normal weight for the age, sex, height.
  - b. Multiply this by the calories required per pound of body weight.
  - c. Use the minimum calories for younger sex. Use the maximum for older sex. A child maximum for active temperament requires more calories than a phlegmatic child of same age and weight.
  - d. Factors requiring a liberal allowance of calories are: Outdoor life, cold weather, vigorous work, hot weather, child over normal weight.
2. Compute the number of these total calories for protein (15 per cent. of total calories), fat (30-35 per cent.), carbohydrates (55-60 per cent.).
  3. Make out a tentative day's dietary, in 100 calorie portions, and add or deduct portions until the total of computed calories is approximated; a difference not to exceed 10 per cent. is allowable.
  4. Analyze these portions and compare with computed amounts (2 above) for balance of protein, fat, carbohydrate. Differences not to exceed 10 per cent. are allowable. For compound foods, as custard, puree, analyze each of the ingredients.
  5. Analyze for lime, phosphorus, iron.
  6. Check for acid and alkali-forming foods.
  7. Check for vitamins.
  8. Check for laxatives.
  9. Check for hard foods.
  10. Divide into meals. The heaviest meal should come in the middle of the day.
  11. Note the method of preparation suited to the development and condition of the individual.

according to the development of the digestive system of the child.

TO MAKE OUT A DIETARY FOR A GIVEN INDIVIDUAL.

1. Compute the total calories required for one

## TYPICAL MENUS FOR DIFFERENT AGES

Twelve to fifteen months.				Fifteen to twenty-four months.				Two to four years.				Four to six years.				Six to eight years.			
Calculated for 21 lbs., 45 Calories=245 Calories.				Calculated for 26½ lbs., 43 Calories=1,139 Calories.				Calculated for 35 lbs., 38 Calories=1,330 Calories.				Calculated for 40 lbs., 37 Calories=1,480 Calories.				Calculated for 47 lbs., 33 Calories=1,551 Calories.			
A.M.				A.M.				A.M.				A.M.				A.M.			
Calories.Vt.Allx.Hd.				Calories.Vt.Allx.Hd.				Calories.Vt.Allx.Hd.				Calories.Vt.Allx.Hd.				Calories.Vt.Allx.Hd.			
6:00 Glass warm milk 1½ 150				6:00 Glass warm milk 1½ 150				6:30 Orange juice..... 75				6:30 Orange juice..... 100				6:30 Orange juice..... 100			
8:00 Orange juice..... 75				1 Wheatworth cracker..... 25				7:30 Oatmeal ¼ serving..... 25				7:30 Raisins (seedless)..... 100				7:30 Breakfast.			
10:00 Oatmeal jelly..... 25				8:00 Orange juice..... 75				2 glasses milk..... 200				Rice..... 50				1 shredded wheat..... 100			
Glass milk 1½..... 150				10:00 Oatmeal gruel..... 50				1 small slice toast, whole wheat..... 50				Whole milk, 2½ glasses..... 250				½ pt. whole milk..... 150			
Cream ¼ T..... 5				Glass milk 1½..... 150				Butter ½ T..... 50				Soft boiled egg..... 60				1 slice toast, whole wheat..... 100			
P.M.				½ slice toast, whole wheat..... 50				10:00 1 glass milk..... 100				Whole wheat toast, 1 slice..... 100				Butter ½ T..... 50			
2:00 ¼ potato, baked..... 25				P.M.				1 Wheatworth baked..... 50				Butter..... 75				Soft boiled egg..... 60			
Cream 1 T..... 15				2:00 ½ coddled egg..... 30				1 T. peas..... 50				Lima beans..... 50				Dinner.			
Bread ½ slice toasted..... 50				½ baked potato..... 25				1 egg, coddled..... 60				Spinach 2 T..... 25				Macaroni, ¼ portion..... 50			
Prune pulp..... 100				Spinach 1 T..... 10				1 T. butter..... 100				Potato..... 50				Cheese 1 T..... 100			
Glass milk 1½..... 150				Bread ¼ slice whole wheat..... 25				Apple sauce..... 100				Whole wheat bread, 1 slice..... 100				String Beans, 4 T..... 25			
6:00 Oatmeal jelly..... 25				Butter ¼ T..... 25				½ slice bread, whole wheat..... 50				Butter..... 75				Lettuce, oil and lemon juice..... 85			
Milk 1½ glass..... 150				Prune pulp..... 100				P.M.				2 plums..... 50				1 slice bread..... 100			
Cream ¼ T..... 5				4:00 Glass milk 1½..... 150				5:00 Rice..... 50				½ shredded wheat..... 50				Butter ½ T..... 50			
Zwieback, 1 small slice..... 25				6:00 Oatmeal gruel..... 50				Dates..... 80				Glass milk 2½..... 250				Raw apple..... 100			
Totals as analyzed..... 250				½ slice toast, whole wheat..... 50				Milk, 2 glasses..... 200				Molasses cookie..... 100				P.M.			
				1 Wheatworth..... 25				1 slice zwieback, whole wheat..... 100				Totals as analyzed..... 1,480				8:00 Supper.			
				Glass milk 1½..... 150												Whole wheat cereal..... 100			
				Totals as analyzed..... 1,140				Totals as analyzed..... 1,335								1 cup whole milk..... 100			
																1 cup custard..... 150			
																1 slice toast, whole wheat..... 100			
																½ T. butter..... 50			
																Totals as analyzed..... 1,550			
																*Present. (—) Not present.			